

À LA CARTE

Champagne

Pommery Brut Royal NV

Glass 150ml 15.00 1/2 Bottle 34.50 Bottle 69.00 Magnum 138.00

Ayala Rosé Majeur NV

Glass 150ml 16.00 Bottle 74.00

Deutz Brut Classic NV

Bottle 80.00

Pol Roger Brut Réserve NV

Bottle 82.00

Larmandier-Bernier Latitude Extra-Brut 1er Cru NV

Bottle 84.00

Jacquesson Cuvée No.740 NV

Glass 150ml 19.50 Bottle 92.00

Bollinger Rosé NV

1/2 Bottle 49.00 Bottle 98.00

Deutz Brut Vintage 2007

Glass 150ml 23.00 Bottle 99.00

Bollinger Grande Année 2005

Bottle 144.00

Dom Pérignon 2006

Bottle 175.00

Pol Roger Cuvée Sir Winston Churchill 2004

Bottle 190.00

Krug Grande Cuvée NV

1/2 Bottle 99.00 Bottle 198.00

Sparkling

Roederer Estate 'Quartet' Brut, Mendocino, California NV

Glass 150ml 13.50 Bottle 57.00

Nyetimber Classic Cuvée 'Multi-Vintage', West Sussex, England

Bottle 75.00

All wines contain sulphites and some may contain allergens

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Snacks

Popcorn Chicken 4.75 Welsh Rarebit 5.25 Tempura Shrimp 9.25

Crustacés et Caviar

Carlingford Lough Rock Oysters $\frac{1}{2}$ dozen 18.00 dozen 35.00
New York Shrimp Cocktail 17.75 Dressed Weymouth Crab 18.75
Oscietra Caviar 'Beaumont' 30gr 80.00 50gr 140.00

Soups and Hors d'Oeuvres

Minted Pea & Lovage Soup 7.75 9.25 Avocado Vinaigrette
Minestrone Soup 8.75 17.00 Chopped Yellowfin Tuna, Avocado & Sesame
Chicken & Sweetcorn Chowder 9.25 17.50 Oak-Smoked Salmon
Steak Tartare *small with toast and salad* 12.25 *large with french fries and salad* 23.25

Salads

Pulled Roast Turkey, Blue Cheese & Pecans 12.50 10.50 Avocado & Superfoods Salad
Heritage Tomato *and* Burrata Salad 15.50 19.25 Grilled Shrimp Salad, Herb Dressing
The Colony Club Salad *small* 11.00 *large* 16.50

CAESARS

Classic Caesar *small* 8.75 *large* 13.25 Chicken Caesar *small* 11.00 *large* 16.50
Shrimp Caesar 19.25 Lobster Caesar 25.00

American Sandwiches

all served with french fries

Grilled Cheese *with* Dill Pickle 8.25 New York Hot Dog 11.50
Fried Chicken Burger 16.00 Lobster Roll 25.00 The Colony Hamburger 17.50

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Eggs

Omelette aux Fines Herbes 10.75 | Eggs Sardou *small* 9.25 *large* 18.00
Eggs Benedict *small* 9.25 *large* 18.00 | Eggs Florentine *small* 10.25 *large* 20.00

Fish

Cajun Spiced Swordfish 19.50
Pavé of Sea Trout, Sautéed Girolles 22.00
Fillet of Cod, 'Mouclade' of Mussels 24.00
Seared Sea Bass, Cucumber, Fennel & Mint 27.50
Grilled Dover Sole, Béarnaise 39.75
Grilled Lobster *and* Chips *half* 25.00 *whole* 47.50

Entrées

Macaroni Cheese
small 8.00 *large* 12.00
Chicken Pot Pie 19.25
Shepherd's Pie 20.00
Buttermilk Fried Chicken 21.00
Braised Lamb, Salsa Verde 23.50

Grilled Meats

CUTS

all served with french fries

Gammon, Pineapple *and* Fried Egg 20.00 Chicken Paillard 21.00
Middlewhite Pork Chop 10oz 22.50
Calf's Liver *and* Bacon 25.00 Veal Chop 12oz 37.50

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus:

Rump 7oz 22.75 Rib-Eye 10oz 35.75 Fillet 8oz 39.75

T-Bone 21oz (for two) 32.00 *per person*

Grain Fed USDA Prime Rib-Eye Steak 10oz 37.50 14oz 49.75

*all steaks served with french fries
and a choice of beurre maître d'hotel, pepper or béarnaise sauces*

Vegetables and Side Salads

fried courgettes 6.25 buttered kale 4.50 roasted broccoli 4.75 creamed spinach 5.50
creamed sweetcorn *with* chipotle 4.50 french fries 5.00 whipped potatoes 4.95
coleslaw 4.25 gem heart salad 4.50

Vegetarian Menu Available on Request

Please inform your server if you have any allergies we need to be aware of

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Selection of Cheeses

12.50 served fully garnished

Cornish Blue Montgomery Cheddar Herefordshire Dorstone

Desserts and Cakes

| | | |
|--|------|---|
| Crème Brûlée 8.00 | 6.75 | Apricot & Vanilla Slice <i>wheat free</i> |
| Vanilla Panna Cotta, Berry Compote 8.50 | 6.75 | Red Velvet Cake |
| Apple Pie à la Mode 8.75 | 6.75 | Jimmy's Chocolate Cake |
| Strawberry & Sherry Trifle <i>small 5.50 large 8.50</i> | 8.00 | Baked Vanilla Cheesecake |
| Selection of Home Made Cupcakes <i>miniature 1.75ea. regular 3.75ea.</i> | | |

Table Side

| | |
|---|-------|
| Bananas Foster <i>flambéed with dark rum</i> | 10.00 |
| Pistachio & Cherry Baked Alaska <i>flambéed with kirsch</i> | 10.50 |

Ice Creams and Sundaes

Chocolate & Orange Sorbet 7.75 Knickerbocker Glory 9.25 Caramelised Banana Split 10.00

The Colony Club Sundae:

made to your specification small 7.75 large 9.50

Dessert Wines

| | 100ml | Bottle |
|---|-------|--------------|
| Late Harvest Semillon 2013, Valenti Bianchi, Mendoza, Argentina..... | 9.00 | 34.00 37.5cl |
| Muscat, Beaumes-de-Venise 2013, Domaine de Durban, Rhône, France..... | 9.25 | 63.00 75cl |
| Coteaux de l'Aubance 'Les Trois Schistes' 2014, Domaine de Montgilet, Loire, France..... | 10.50 | 51.00 50cl |
| Rasteau Vin Doux Naturel 2015, Domaine du Trapadis, Rhône, France..... | 12.00 | 56.00 50cl |
| Sauternes 2009/11, Château Filhot, Bordeaux, France..... | 15.50 | 55.00 37.5cl |
| Vin de Constance 2013, Klein Constantia Estate, Constantia, South Africa..... | 92.00 | 50cl |

Cover Charge in Dining Room 2.00 ~ Prices include VAT

A discretionary 12½% Service Charge will be added to your bill ~ All gratuities are managed by the staff

No intrusive or flash Photography ~ No Cheques

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